



ACCESSORIES

Wire shelf - Grill Pan Set

Oven function chart	
Function	Description of function
0 OVEN OFF	-
LAMP	<ul style="list-style-type: none"><li>To switch on the oven light.</li></ul>
DEFROSTING	<ul style="list-style-type: none"><li>Ideal for thawing frozen food at room temperature.</li><li>The food should be placed in the oven in its wrapping to prevent it from drying out.</li></ul>
FAN/THERMOVENTILATED	<ul style="list-style-type: none"><li>To cook (without preheating) foods that require the same cooking temperature on one or more levels (e.g.: fish, vegetables, sweets), without transferring odours from one foodstuff to the other</li></ul>
GRILL	<ul style="list-style-type: none"><li>To grill steak, kebabs and sausages, to cook vegetables au gratin and to toast bread.</li><li>Preheat the oven for 3 - 5 min.</li><li>The oven door must be kept open during the cooking cycle.</li><li>When cooking meat, pour a little water into the drip tray (on the bottom level) to reduce smoke and fat spatters.</li><li>Ideally the meat should be turned during cooking.</li></ul>

SWITCHING ON THE OVEN

Turn the selector knob to the required function. The oven light switches on.  
Turn the thermostat knob clockwise to the required temperature. The red thermostat led lights up, switching off again when the oven reaches the selected temperature. At the end of cooking, turn the knobs to “0”.

FOOD	Function	Level (from the bottom)	Temperature (°C)	Cooking time min.
Lamb/Veal/Beef/Pork		2	190-210	90-110
Chicken/Rabbit/Duck		2	190-200	65-85
Turkey/Goose		2	190-200	140-180
Fish		2	180-200	50-60
Stuffed peppers and tomatoes/roast potatoes		2	180-200	50-60
Leavened cakes		2	170-180	45-55
Filled pies		2	180-200	60-90
Biscuits		2	170-180	35-45
Lasagna		2	190-200	45-55
Pizza/Bread		2	200-225	40-50/15-18
Whole chicken		2	190-200	55-65
Roast beef		2	200-225	35-45
Roast meats		2	190-210	60-70
Fish (whole)		2	180-200	50-60
Toast		3/4	250	1,5-2,5
Cutlets/Sausages/Kebabs		3/4	250	35-45
Vegetables au gratin		3	250	5-8
1/2 chicken		3	250	40-50

**Note:** Cooking times and temperatures are based on using food quantities for about 4 servings.